

TO START

billy's village bread 5.0

baked daily, hot from the grill, served w/ balsamic & olive oil.

greek dips (*gfa*) 20.5

tzatziki, taramasalata & dip of the week w/ billy's house made bread

single dip w/ billy's bread 9.5

garlic & rosemary bread 7.0 v.

billy's bruschetta 14.5 v.

pita bread w/ tomato, red onion, feta, torn basil, olive oil & sea salt

feta & olive plate 14.5 v.

drizzled w/ virgin olive oil & greek oregano, served w/ pita bread

ENTREE

dolmathes 14.5 v.

rice & fresh herbs wrapped in vine leaves

meze plate (antipasto) 19.5 v.

dolmathes, piperies (mild peppers), rosemary & garlic mushrooms, semi-roasted tomatoes, artichokes, marinated capsicum, feta, olive tapenade, served w/ pita bread

kefalograviera 15.5 v. (*gfa*)

pan fried greek cheese w/ house made fig jam & fresh lemon

spanakopita 16.5 v

finely chopped spinach leaves, trio of cheese, folded in filo pastry, served w/ tzatziki dip.

melinzana stack 18.5 v. gf.

chargrilled eggplant, zucchini, roasted capsicum cooked in a rich tomato sauce, layered w/ halloumi, finished w/ pesto

FROM THE OCEAN

fish & chips 25.0

battered or grilled fish w/ greek salad and billy's chips

calamari e. 22.5, m. 31.0 *(gfa)*

tender pieces of calamari, lightly fried, served w/ petite salad

chargrilled octopus salad e. 24.5, m. 34.5 gf.

tender octopus w/ petite salad & apple balsamic glaze

black lip mussels e. 19.5, m. 29.5 gf.

steamed open in a tomato, basil and chilli broth

seafood bourani (greek paella) 35.5 gf.

medley of fresh seafood pan-fried w/ garlic, chilli, tomato & fresh herbs, tossed w/ rice

saganaki prawns 38.5 gf.

pan-fried w/ garlic, chilli, tomato, fresh herbs, finished w/ feta, served w/ rice

garlic prawns 38.5 gf.

tossed in a creamy, garlic sauce, served w/ rice

chargrilled prawns 38.5 gf.

king prawns grilled, served w/ a rocket & cherry tomato salad

pasta marinara 33.5

fresh seafood melded w/ a tomato, wine & fresh herb sauce, and a hint of chilli

FROM THE FARM

vegetarian moussaka 26.5 v.

potato slices, zucchini, eggplant & quinoa, topped w/ béchamel,
served w/ a side greek salad

moussaka 27.5

potato & eggplant layers, w/ beef bolognese, béchamel sauce,
and a side greek salad

bolognese 26.5

rich and tasty beef bolognese w/ pasta, sprinkled w/ fresh parmesan

souzoukakia (greek meatballs) 29.5

beef & herb meatballs on potato mash w/ tomato and herb concasse

kota (chicken) 31.5 gf.

marinated chicken tenderloins, grilled w/ greek salad & tzatziki dip

lamb souvlaki 32.5 gf.

lamb skewers chargrilled, served w/ greek salad & tzatziki dip

or souvlaki duo (chicken & lamb) 32.5 gf

paithakia (lamb cutlets) 44.5 gf.

cowra lamb cutlets grilled, served w/ tzatziki, & lemon,
oregano & rosemary potatoes

lamb shank pasta 32.5

bonesless lamb shank cooked slowly w/ tomato & basil sauce

SIDES

greek salad, billy's chips, lemon & rosemary potatoes 8.5

v. vegetarian, gf. Gluten free. Please advise if you have any food allergies! Our menu may include, nuts, dairy or eggs.

Please note: 10% surcharge on Sundays & Public holidays. All prices inclusive of GST.

Banquet Menu

\$55 per person (min. 2 persons)

Starting with

Village Bread with trio of Dips (v)

Billy's house baked bread with traditional dips

Kefalogravaria Cheese (v) (gluten free available)

Pan-fried Greek cheese served with lemon

Spanakopita (v)

Spinach and three cheese parcels wrapped in filo pastry

Calamari (gluten free available)

Lightly floured and fried tender calamari

To follow: Platters of the following:

Lamb Cutlets (Gf) Chicken (Gf) Souzoukalia

Marinated Cowra lamb cutlets, tender chicken pieces
beef and herb meatballs

The above platters are accompanied by:

Traditional Greek Salad and Rosemary Potatoes
(Gf, Vg)

\$60.00 per head includes Greek Desserts

House made Baclava

Almonds and walnuts crushed and layered between filo pastry

Galaktabouriko

Semolina Custard slice, both drizzled with warm honey syrup

"Our banquet menu may be adjusted for Vegetarian or GF"